

Less than 45 minutes

Serves 4-6

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Ingredients

Skewers:

- 18 prawns, heads removed and deveined
- ½ coil (150g) chorizo sausage, sliced
- 2 Tbsp (30ml) olive oil
- 2 cloves garlic, chopped
- 1 Tbsp (15ml) smoked paprika
- Squeeze of lemon juice

Dip:

- ½ cup (125ml) low-fat plain yoghurt
- ½ cup (125ml) mayonnaise
- Juice (30ml) and grated peel of ½ lemon
- Handful fresh parsley, chopped + extra for serving
- Lemon wedges, for serving

Method

1. Thread 2-3 prawns on a bamboo skewer that's been pre-soaked in water and place a chorizo slice in between each prawn.
2. Combine oil, garlic, paprika and lemon juice and brush mixture onto prawns.
3. Grill over medium-hot coals for 3-4 minutes, or until prawns turn bright pink.
4. Combine dip ingredients.
5. Serve prawns immediately with lemon wedges and dip on the side.

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